



BISTRO FAVORITES

THE FRENCHY (CROQUE MONSIEUR) 15

a toasted sandwich on house sourdough featuring Prem Meats smoked ham, caramelized onion, Gruyere cheese, bechamel sauce, parmesan, Dijon mustard

Pairs with: Beaujolais, St. Pepin

MARGHERITA FLATBREAD (V) 12

a low-gluten pinsa crust topped with tomato sauce, Belgioioso fresh mozzarella, fresh tomato and finished with a basil pesto drizzle (nut free)

Pairs with: Scarlet Fumé, Domaine du Sac

BISTRO GYRO 15

a low gluten pita bread topped with greek yogurt Tzatziki sauce, grilled gyro meat, and crunchy white onion baked to perfection and finished with more fresh Tzatziki, tomato and parsely

Pairs with: St. Pepin, Dry Riesling

BISTRO MUFFALETTA MELT 16

a toasted sandwich built on our low gluten pinsa bread with Genoa salami, pepperoni, giardiniera relish, and fresh Belgioioso mozzarella finished with fresh arugula and balsamic glaze

Pairs with: Garden Rosé, Prairie Blush

CRUSTLESS VEGGIE QUICHE (GF, V) 11

Indian Farm shitake mushroom, sautéed spinach and onion, WI eggs, cheese and cream. Served warm with a small side salad

Pairs with: Scarlet Fumé, Domaine du Sac

HAM & CHEDDAR FRITTATA (GF) 12

Prem Meats ham, roasted red potato, egg, cream, and Carr Valley Cheddar. Served warm with a small side salad

Pairs with: Carignan, Scarlet Fumé

SNACKS AND SHAREABLES

BISTRO SNACK PLATE (GF) 14

2 local cheeses, Prem Meats' sausage sticks, cornichon pickles, kalamata olives, house Bourbon Maple nut mix

Pairs with: Scarlet Fumé

WARM BREAD BASKET (V) 10

a half sourdough baguette sliced and toasted with house focaccia breadsticks, pesto cheese gougere, wine flavored butter, and olive oil and balsamic vinegar for dipping

Pairs with: St. Pepin, Domaine du Sac

MANGO SHRIMP MARTINI (GF, DF) 14

2 skewers of 5 shrimp each, blackened and served chilled in a martini glass with a fresh mango salsa to smother them in

Pairs with: Prairie Fumé

PIGS IN A BLANKET 7

Klement's sausage swaddled in puff pastry and baked to perfection (8 pcs). Served with house spicy Dijon mustard

Pairs with: Garden Rosé, Prairie Sunburst

SNACKS AND SHAREABLES (CON'T)

BOURBON MAPLE NUT MIX (V, GF, DF) 6

house made nut mix with Wollersheim Bourbon, WI maple syrup, dried cranberries and spices

Pairs with: White Riesling, Scarlet Fumé

BISTRO BAGUETTE (V, DF) 4

made in house with sourdough starter and Wisconsin grown and stone-milled flours

Whipped WI butter **1** Wine Butter **2**

COLD SALADS OR WRAPS

SMOKED SALMON SALAD (GF) 17

OR WRAP (NOT GF)

house-smoked Superior Fresh WI-raised salmon, roasted tomato, Montchevre goat cheese crumbles, toasted walnuts, fresh mixed greens, and house balsamic vinaigrette

Pairs with: St. Pepin, Prairie Fumé, Prairie Blush

CHICKEN PRIMAVERA SALAD (GF) 15

OR WRAP (NOT GF)

grilled chicken breast, parmesan crisps, kalamata olives, banana peppers, fresh mixed greens, and house Caesar dressing

Pairs with: Lo. Cal, Garden Rosé

SHRIMP AND MANGO SALAD (GF, DF) 16

OR WRAP (NOT GF)

seared and blackened shrimp served cold, pickled spiralized carrot, toasted cashews, mango salsa, fresh mixed greens and house lemon olive oil vinaigrette

Pairs with: Prairie Fumé, Garden Rosé

MEDITERRANEAN SALAD (V, GF) 13

OR WRAP (NOT GF)

roasted tomato, kalamata olives, banana peppers, parmesan crisps, fresh mixed greens and house balsamic vinaigrette

Pairs with: Dry Riesling and Scarlet Fumé

SIDE SALAD (GF, DF, V) 5

roasted tomato, fresh mixed greens, house balsamic vinaigrette

DESSERT

Pairs with: River Gold, Ice Wine, Port

BRANDY OLD FASHIONED CHOCOLATE CHIP COOKIE (V) 3

a Bistro icon! Wollersheim Press House Brandy soaked cherries are mixed with chocolate chips and orange into a delightfully soft cookie

by the dozen **30**

(please order online or inquire about availability)

BISTRO BUTTER COOKIES (1 DOZEN) 9

ROTATING VARIETY OF SEASONAL PASTRIES

We are not a nut free kitchen. Cross-contamination may occur. Thank you.

(V) - Vegetarian (GF) - Gluten Free (trace amounts possible) (DF) - Dairy Free / No substitutions*

**Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness. | 9/3/2026*